



RE: *Special 5 Course Dinner*
Saturday 1-19-19

1st Course

Shrimp & Crab wrapped in puffed pastry
in a pool of roasted tomato basil champagne cream

Pasta Course

Homemade ravioli stuffed with fresh ricotta spike with fresh herbs
and a sautéed of wild mushroom
floating in a Tuscan style sauce of pan jus & wild mushroom reduction

Intermezzo

A light salad of Boston bib lettuce, shaved fennel, and radish tossed
with a fresh lime and parsley vinaigrette

Entrees ~

Magnificent Chicken with Brie

Organic French A-Line cut breast of chicken ~ stuffed under the skin with French Brie, a confit of local pears &
fig jam ~ pan roasted – then finished in the oven to crisp the skin
Sauced with a very light lemon spiked pan au juice with a hint of champagne,
Served with Israeli couscous infused with diced yams & wilted baby leaf spinach

Dessert

Chocolate 'cups' filled with semi-sweet chocolate mousse, ripe berries and a hint of whipped cream.

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